

Private Functions at Deans Place

2011/2012

Contents:

- Page 2. Welcome to Deans Place
- Page 3. Reception Drinks.
Selection of Canapés
- Page 4. Banqueting Selector
- Page 5. Banqueting Selector cont...
- Page 6. Dressed & Finger Buffet
- Page 7. Informal Buffets
- Page 8. Evening Barbeque
- Page 9. Afternoon Teas
- Page 10. Sample House Wine List



Private Functions at Deans Place

Alfriston, one of England's prettiest villages is nestled at the foot of a particularly beautiful part of the South Downs. It captures the very essence of quintessential England, the clarity of light and pastoral landscape lends itself to relaxation and has provided inspiration to famous writers and artists

Deans Place has four function suites, seating 10- 130 guests, an elegant restaurant and garden terrace. It also has an area set aside for private Barbecues. From our function rooms your guests will be able to admire a most beautiful setting, located in the Cuckmere Valley with views towards Windover Hill.

Whether you are planning a formal banquet or an informal afternoon tea with family we shall be pleased to offer advice and assist with the planning of a memorable event.



Alfriston Suite

Our largest room from which there are magnificent views of the South Downs and surrounding landscape. The Alfriston Suite is adjacent to the pool and patio area; an ideal location for your reception drinks, it also has its own bar. The suite will accommodate up to 200 guests.



Garden Suite

This room offers panoramic views of the gardens and South Downs. We can accommodate up to 50 guests for a formally seated meal.



The Garden

This is set within the hotel grounds with the South Downs providing a beautiful backdrop, offering a unique location.



Terrace Lounge

With views over the croquet lawn and Garden Terrace, the lounge is ideal for a more intimate function.

Reception Drinks and Canapés

Reception Drinks

We recommend that two glass are offered

Bucks Fizz £4.00

Freshly squeezed orange juice & sparkling wine

Bucks Fizz £5.00

Freshly squeezed orange juice & Champagne

Sparkling Wine £4.00

Pimms £5.50

Pimms & lemonade, mint, cucumber, orange & apple

Kir Royal £5.50

Crème de cassis & sparkling wine

Kir £5.00

Crème de cassis & white wine

Winter Pimms £5.50

Warm Pimms & apple juice, cinnamon, orange & apple

Mulled Wine £5.00

Red wine heated with cinnamon sticks and spices

(Priced by the glass)

Non-Alcoholic

Jug of Orange Juice £6.75

Jug of Apple Juice £6.75

Jug of Cranberry Juice £6.75

Jug of Fruit Punch £7.50

Jug of Sparkling Elderflower Cordial £7.00

(6 glasses to a jug)

Selection of Canapés

Please select a minimum of 4 items.

All Canapés are £1.50 each

Goats Cheese Tartlets, Red Onion Marmalade

Smoked Salmon Blinis

Filo Prawns, Chilli Dip

Duck or Vegetarian Spring Rolls

Mini Vegetable Samosas

Rosti Potato and Feta Cheese

Mini Mozzarella and Tomato Skewers

Chicken Skewer with Soy and Ginger Glaze

Scallops, Pesto Creamed Potato
(£1.00 supplement)

Lightly Curried Chicken and Mango, Pastry Spoon

All prices are inclusive of VAT @ 20%

Banqueting Selector

Appetisers

Goats Cheese, Walnut and Crisp Watercress Salad
Bramley apple dressing (v) £8.25

Warm Feta and Pesto Tartlet
Roquette with balsamic glaze (v) £8.50

Chicken And Wild Mushroom Terrine
Spring onion and wholegrain mustard dressing
£8.50

Slow Roasted Vegetable Salad, Parmesan Flakes
Roquette, spiced chick pea relish (v) £7.50

Parma Ham and Sun-dried Tomato Salad
Seasonal leaves, pesto dressing £8.50

Plum Sweetened Duck Breast,
Pak Choi salad, soy and sesame dressing £9.50

Classic Smoked Salmon from a Local Smokery
Dill cucumber salad, caper dressing £8.25

Home Cured Gravdax
With classic mustard and dill sauce £8.25

Locally Grown Asparagus
With hollandaise sauce (Market Price)
Seasonal: (Mid May - June)

Main Courses

Pan-Fried Breast of Chicken, Sweetcorn and Spring Onion Rosti
White wine herb sauce £22.00

Oven Roasted Breast of Chicken Stuffed with Sun-dried Tomatoes
Wrapped in serano ham, basil crushed potatoes, thyme jus £22.00

Pan-Fried Local Guinea Fowl Breast
Fondant potatoes, cranberry jus £22.00

Pink Roasted Breast of Duck, Apricot & Thyme Stuffing
Apple Potato Cake, Burgundy Jus £24.00

Confit Leg of Duck, Crushed New Potatoes
Citrus jus £22.00

Herb Crusted Tenderloin of Pork
Celeriac and sage mash, bramley apple puree, pan juices £22.00

Roasted 'Sussex' Lamb Rump
Dauphinoise Potato, redcurrant rosemary jus £24.00

Sussex Beef Fillet, Fondant Potato,
Madeira and forest mushroom sauce £28.00

Seasonal: (September – January Only)
Pink Roasted Saddle of Venison, Cranberry and Orange Scented
Potato

Red cabbage, juniper jus £28.00

Slow Braised Feather Blade of Beef in Harveys Ale
Creamed horseradish potato £24.00

Dessert

Dark Chocolate Mousse
Mocha custard £7.50

White Chocolate Truffle Torte
Raspberries £7.50

Madagascan Vanilla Baked Cheesecake
Lemon scented crème fraiche £7.50

Apple and Calvados Tart Tatin
Cinnamon cream £7.50

Toffee Apple Crumble Tart
Custard sauce £6.50

Glazed Lemon and Blueberry Tart
Lime cream £6.50

British Cheeses with Salted Celery
Quince paste, water biscuits
(Tremaine's cheddar, Sussex blue, Cornish brie)
£8.00

As an additional course a table platter can be
served. £5.50 per guest

Seasonal: (May - September Only)

Summer Pudding
Lime mascarpone £7.50

Seasonal Berries
Rose wine jelly, clotted cream £7.50

Freshly Brewed Coffee & Petit Fours £3.00

All prices are inclusive of VAT @ 20%

Banqueting Selector continued.....

Soups

£6.50

Wild Mushroom Soup,
Truffle oil (v)

Potato and Leek
Crème fraiche and nutmeg (v)

Roast Tomato & Basil (v)

For the Summer:

Chilled Gazpacho

Chilled Vichyssoise

Fish Courses

Roasted Salmon Fillet,
Garden pea and prawn fricassee £9.50

Grilled Fillet of Seabass,
Chive cream velouté £12.50

'Paupiette' of Lemon Sole, filled with Salmon Mousse,
White wine sauce £9.50

Pan-Fried Scallops,
Cauliflower puree, citrus dressing £12.50
(Maximum of 30 guests)

Intermediate Courses

Locally produced sorbets

Citrus, Mango, Blackcurrant £3.50

Champagne £7.50

(Other flavours are available on request)

Fish and Vegetarian Main Courses

Grilled Fillet of Seabass
Citrus scented potato, chive cream velouté £23.00

Roasted Salmon Fillet, Parsley and Sorrel Mash
Garden pea, prawn fricassee £21.00

Mediterranean Vegetable Tart with Dolcelatté
Roasted artichokes and roquette leaf (v) £16.95

Fragrant Thai Vegetable Curry, Coconut Rice £16.95

Roast Vegetables set in a Filo Collar
With sun-dried tomato dressing £16.95

Croustade of Plum Tomato & Mozzarella Roasted with Pesto
Served with basil coulis (v) £16.95

*All dishes are served with seasonal vegetables.

Spring/Summer - garden peas, broad beans, broccoli, and green
beans

Autumn/Winter- roasted honeyed roots, swede, carrots, parsnips, and
celeriac

All prices are inclusive of VAT @ 20%

Dressed and Finger Buffets

Dressed Buffet

Minimum number of guests to be catered for 40

All guests take their seats for a served appetiser chosen from the banqueting selector. Your guests are then served from an elaborate display of hot and cold foods from the buffet, followed by a dessert again chosen from the banqueting selector

Your choice of appetiser

Main Courses

Mediterranean Vegetable Tart with Dolcelatté (v)

Cold Rare Sirloin of Beef, Honey Glazed Ham

Chicken Tagine with Rice

Salmon en Croute

Buttered New Potatoes with Garden Mint

Served with the following Salads;

Panzanella Salad with Olives & Croutons

Feta, Mozzarella, Plum Tomato & Mint Dressing

Walnut, Pear & Crispy Bacon Salad

Seasonal Leaves

Your choice of dessert

£38.00 per person

Finger Buffet Selection

Assorted Sandwiches

*Honey Roast Ham with Wholegrain Mustard,
Roast Beef with Horseradish,
Egg Mayonnaise*

Or

Tortilla Wraps

*Cajun Chicken, Chinese Style Pork with Beansprouts,
Roasted Mediterranean Vegetables with Pesto*

Plus 5 Items @ £15.50

Plus 8 Items @ £18.50

Additional items can be added @ £1.50 per item

Fish Goujons In Sea Salt
Prawns Wrapped in Filo Pastry
Crispy Salmon Brochettes

Lamb samosas
Chicken Skewers marinated in Soy & Ginger
Duck & Hoisin Spring Rolls
Chicken Wings in a BBQ Sauce

Spinach Pakoras
Mini Vegetable Spring Rolls
Mini Assorted Quiches
Potato & Parmesan Frittata

Mini Assorted Fruit Tarts
Mini Chocolate Éclairs
Mini Patisserie Selection

Informal Buffets

Informal Buffets

Summer Menu 2012

Main Dishes

Dressed Salmon

Chicken in a light ginger & lime mayonnaise

Selection of Cold Meats and Antipasti

Provencale Vegetable Cassoulet with Feta and Rosemary Crumble (V)

Side Dishes

Crisp Cos Lettuce, Croutons, Creamy Parmesan Dressing

Grapefruit and Fennel Salad

Beef Tomato, Mozzarella Salad, Basil Dressing (V)

Hot Buttered New Potatoes with Mint

Desserts

Fresh Strawberries and Vanilla Bean Cream

Glazed Lemon Tart and Blueberry Compote

Local Cheeses, Various Chutneys and Oatcakes

Coffee and Petit Fours

£27.50 Per Person

Winter Menu 2012

Main Dishes

Tagine of Lamb and Spiced Apricots with Sultana Cous Cous
Braised Chicken Breast with pearl onions, thyme & bacon lardons

Salmon 'en crouete'

Sussex Goats Cheese and Spinach Tart (V)

Side Dishes

Purple Beets, Orange Mustard Vinaigrette

Lightly Curried Cauliflower and Toasted Almonds

Creamy Celeriac and Apple Salad

Hot Buttered New Potatoes and Broccoli Mornay

Desserts

Apple Crumble and Homemade Custard Sauce

Chocolate and Pistachio Ganache

Local Cheeses, Various Chutneys and Oatcakes

Coffee and Petit Fours

£27.50 Per Person

If you would like a starter with your menu, please choose from our banqueting selector.

Evening Barbeque Menus

Evening Barbeque Menu 1

£22.50

Minute Steaks, Mustard Mayonnaise

Cajun Spiced Chicken Skewers

Lamb and Mint Sausages

Vegetarian Sausages and Burgers

Fillet of Salmon, Ginger and Lemongrass

Baked Jacket Potato, Crème Fraiche

Salads:

Coleslaw, Mixed Baby Leaf
Sliced Tomato and Red Onion
Greek Salad

Chocolate Marquise

Strawberries or Mixed Berries and Cream

Evening Barbeque menu 2

£25.00

Chargrilled Local Sausages, Red Onion Relish

Minute Steaks, Green Peppercorn Sauce

Char-grilled Aubergine and Haloumi Rolls

Fresh Tuna Steaks, Mango, Tomato and Lime Salsa

Oriental Chicken Kebabs

Jacket Potatoes, Sour Cream

Salads:

Traditional Green Salad
Tomato and Mozzarella Pesto Dressing
Pear, Parma Ham and Roquette

Seasonal Berries, Crème Fraîche or Clotted Cream

Baked Vanilla Cheesecake, Citrus Fruit Compote

Traditional and Savoury Afternoon Teas

Traditional Afternoon Tea

A selection of sandwiches
Ham & mustard, Smoked Salmon, cheese & tomato, egg & cress

Fruit scones with strawberry jam, topped with clotted cream

A selection of warm savoury tartlets

Carrot & fruit cake

Fruit tartlets

a selection of teas or coffee

£12.50 per person

Savoury Afternoon Tea

A selection of sandwiches
Ham & mustard, Smoked Salmon, cheese & tomato, egg & cress

A selection of warm savoury tartlets

Duck & Hoisin Spring Rolls

Filo pastry prawn parcels

Traditional fruit cake

Mini Chocolate Éclairs

A selection of teas or coffee

£12.50 per person

All prices are inclusive of VAT @ 20%

House Wine List

Our wine list is updated on a regular bases, and is subject to vintage and price fluctuations.

White Wines

1. Finca Vieja, Chardonnay Torrontes (Argentina) 16.95
A straw coloured wine with an attractive nose of citrus and honey. Not too dry with a fresh, fruity palate and a pleasant aftertaste.
2. Vin de Pays, Sauvignon Blanc, Remy Pannier (France) 17.95
Sauvignon Blanc from the Val de Loire region of France gives this wine a lovely crisp citrus palate and appley finish.
3. Captains Table, Semillon Chardonnay (Australia) 18.95
Rich Semillon and full flavoured Chardonnay have been blended to create a wine with melon and grapefruit flavours and a crisp, well rounded palate.
4. Pinot Grigio, Altana di Vico (Italy) 18.95
Fresh, stylish, medium dry Italian white with a fragrant bouquet and a light approachable style.

Rosé Wines

5. Rioja Vega Rosado (Spain) 17.95
Made from pure Garnacha - not too dry but with a lovely soft finish of berry and cherry flavours.
6. Domaine de Pellehaut Rosé
Vin de Pays du Cotes de Gascogne (France) 17.95
Delicious, summery, pale pink wine with a refreshing, light flavour and a hint of sweetness – made in the modern Californian style.

Red Wines

7. Finca Vieja, Shiraz Malbec (Argentina) 16.95
A soft, nicely structured red wine with a smooth style, a bright colour & plenty of rounded fruit.
8. Merlot, Vin de Pays d'Oc, Resplandy (France) 17.95
Merlot grown in the Southern French vineyards of the Pays d'Oc give this wine its ripe juicy flavour. It is rich and velvety and full of flavour.
9. Volandas Cabernet Sauvignon (Chile) 18.50
Generous, robust red wine from the sundrenched vineyards of the Chilean Central Valley.
10. Captain's Table Shiraz Cabernet (Australia) 18.95
The premium sunny vineyards of South East Australia produce an easy drinking red wine. The spicy warmth of Shiraz is blended with the richness of Cabernet Sauvignon.

Champagne & Sparkling Wines

11. Baron Albert Brut Tradition (France) 37.95
Crisp, fresh, dry Champagne matured in bottle and shipped direct from an excellent family run producer.
12. Montesquius Cava Brut Nature 23.95
Top quality Cava with a rich toasty flavour and lively sparkle.
13. Ackerman Sparkling Cabernet Rosé (France) 23.50
Traditional French sparkling Rosé – medium dry and packed with flavours of summer fruits.
14. Prosecco Casa Vinicola, Botter 23.50
Top quality Italian, with a soft floral finish

ALL PRICES ARE INCLUSIVE OF VAT

If a quoted wine is not available a suitable alternative will be offered